



Food Protection and Health Code Enforcement

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Food Protection

Goal

- To protect public health by using an integrated inspection program which includes standardized and trained staff, use of data-driven decision making, and standard operating procedures to ensure that establishments meet the minimum standards required by Law.

FP Inspects

Food Establishments

- Restaurants
- Institutions
- CACFP/Summer Feeding
- Food Trucks

Special Events (Food Festivals)

- Taste of Chicago

Swimming Pools and Spas

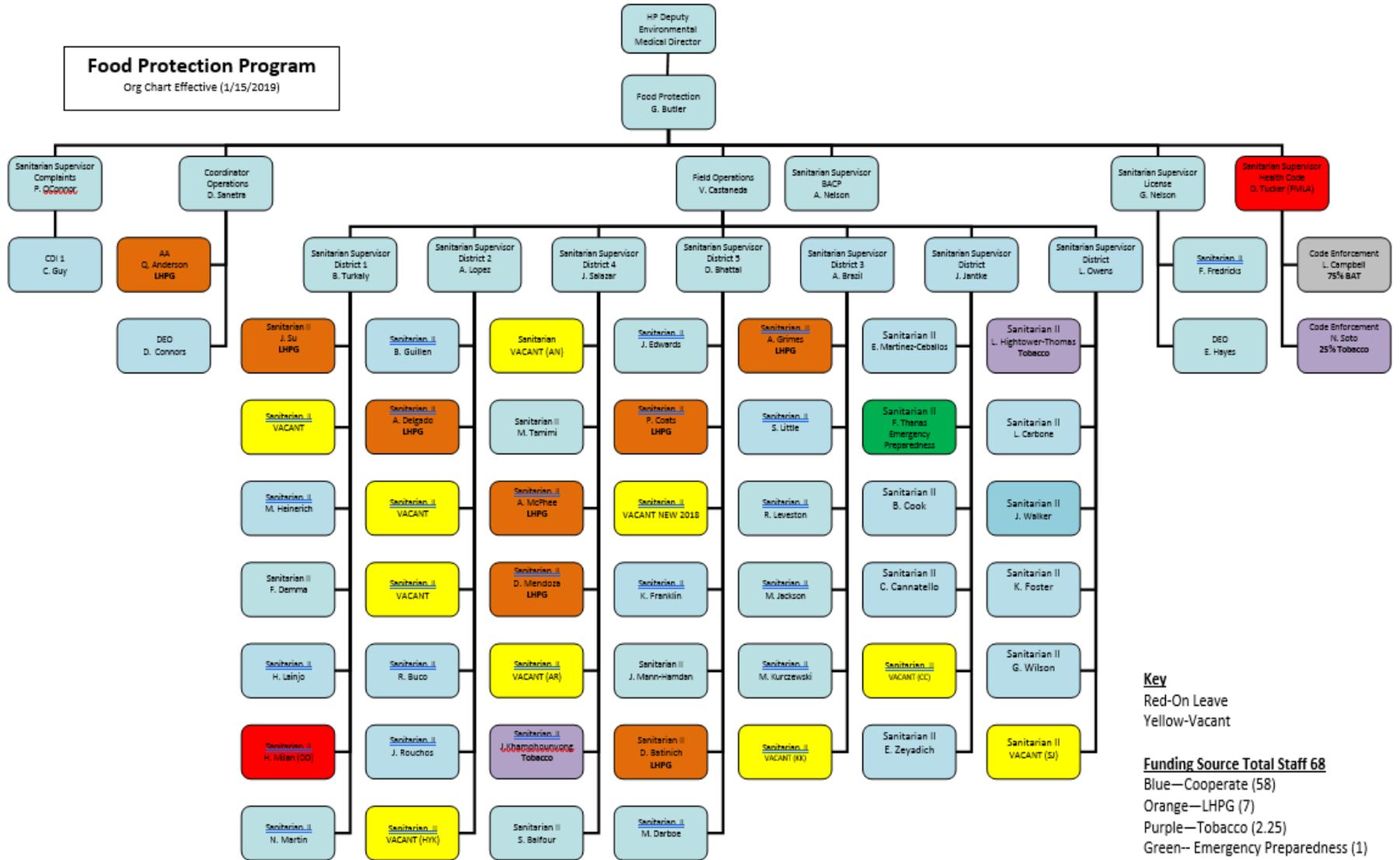
- Outdoor Pools
- Chicago Park District Pools and Spas

Body Art (Tattoo) Establishments

Tanning Establishments



Org Chart



Inspection Report: Health Code

Enforcement matrix:

- Total Inspection by Year
 - 2015 (483)
 - 2016 (858)
 - 2017 (1106)
 - 2018 (1314)
- 2018
- Inspections by Type
 - Body Art/Tattoo (643)
 - Tanning(577)
 - Smoking Complaints (26)
 - Day Care License (68)



Inspection Report: Food Inspection

Enforcement matrix:

- Total Food Inspections
 - 2015 (22,002)
 - 2016 (22,572)
 - 2017 (21,658)
 - **2018 (17,461)**



- 2018
- Food Inspections by Type
 - Canvass/Routine (7,071)
 - License/Preopening (2,234)
 - Re-inspections (3,680)
 - Complaint (1,914)
 - Foodborne Illness (77)
 - CACFP/SF (2,090)
 - Pools (395)
 - Special Events/Food Festivals

Taste of Chicago Inspection Summary

2018

Final Report (Food Protection Program)

INSPECTION RESULTS

Day	#Inspections	Pounds of Discarded	Cost of Food Discarded*
WED 7-11	182	1228	\$3,819.00
THURSDAY 7-12	215	1036	\$4,792.00
FRIDAY 7-13	212	669	\$2,457.00
SATURDAY 7-14	216	197	\$463.00
SUNDAY 7-15	108	116	\$328.00
Totals	933	3246	\$11,859.00



Food Inspection Summary 2017			
Day	#Inspections	Pounds of Discarded	Cost of Food Discarded*
WED	212	1628	\$ 1,515.00
THURSDAY	213	211	\$ 1,235.00
FRIDAY	206	428	\$ 2,340.00
SATURDAY	212	196	\$ 611.00
SUNDAY	114	117	\$ 1,205.00
Totals	957	2580	\$ 6,906.00

* Food cost are estimated by the operator.

Inspection Frequency

- Categorized based on annual risk assessment

High- Extensive Food Handling

- Cool/Reheat
- Immuno-Compromised
- Commissary Kitchens

Medium- Limited Food Handling

- Minimal Assembly
- Limited hot foods

Low- Pre-Packaged Foods

- Prepares Non-TCS Foods

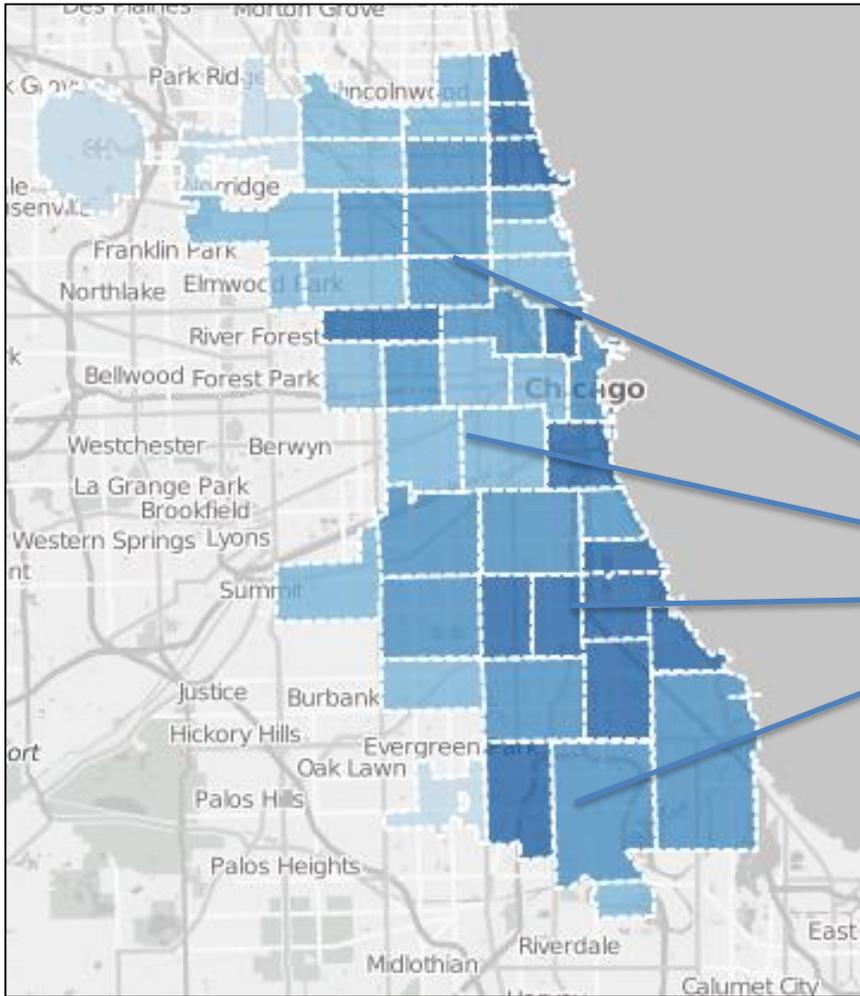
Food Establishments by Type

- Total 16,340
- Risk 1 (High) 6,540
- Risk 2 (Medium) 3,200
- Risk 3(Low) 4,600
- Institutions 2,000

Inspection Interval

- Risk 1 High (1/year)
- Risk 2 Med (1/2years)
- Risk 3 Low (Self Inspection)

Food Predictive Analytics



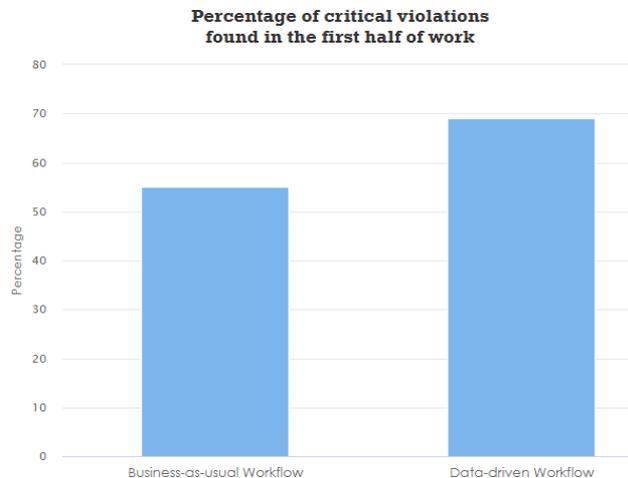
Prioritize Inspections

- Data Driven
- Appropriately Allocate Limited Resources
- Preventing Illness & Foodborne Outbreaks
- Increase Efficiency

Inspection Prioritization

Use predictive analytics:

- Algorithm-determines which food establishments are likely to have a Priority Violation (Critical).
- Use 13 data points from open data sources

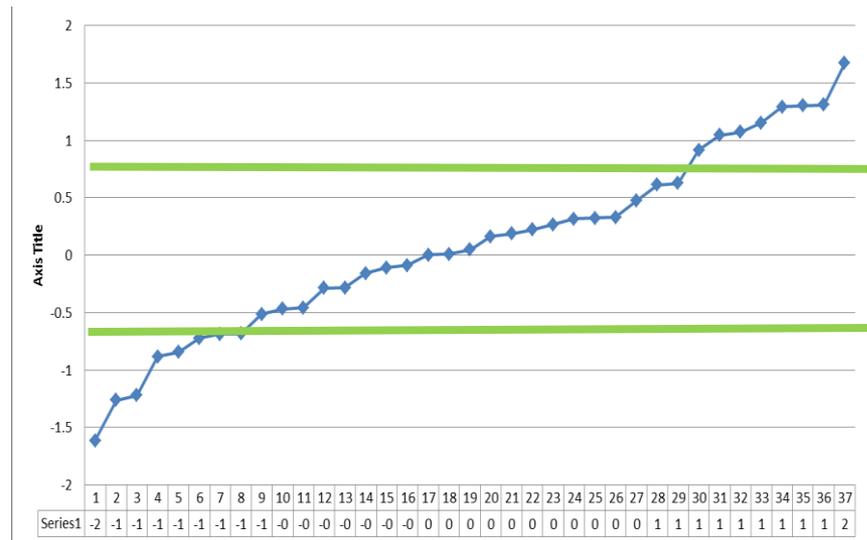


Data Points

- Last inspection results
- Previous critical or serious violations
- Type of facility
- Length of time establishment has been operating
- Length of time since last inspection
- Sanitation complaints
- Garbage cart request
- Burglary reports
- Tobacco or liquor license
- 3 day average temperature (weather)
- Ward
- Zip code
- **Sanitarian Assigned**

Sanitarian Coefficient

SAN ID#	Coef	TOTAL INSPECTIONS	TOTAL CRITICAL VIOLATIONS
16654	1.672	813	363
16673	1.31	962	348
24409	1.302	624	235
16875	1.293	366	130
16679	1.152	729	243
16698	1.071	335	101
16646	1.045	720	218
16695	0.915	519	146
26887	0.626	412	94
26888	0.612	404	93
24414	0.475	573	114
16641	0.329	622	98
16648	0.325	948	175
16658	0.315	752	122
16642	0.268	925	143
16651	0.221	988	158
26891	0.189	498	86
16653	0.163	732	110
27071	0.048	448	72
16665	0.011	949	118
24410	0.004	566	72
16662	-0.086	1000	119
16694	-0.107	1226	150
16672	-0.158	1336	150
16688	-0.284	1007	102
16656	-0.286	1044	101
16650	-0.456	450	35
16692	-0.466	818	68
16657	-0.512	357	28
24412	-0.682	801	51
21368	-0.685	1392	91
24413	-0.72	932	63
23580	-0.843	417	22
16655	-0.883	710	37
16660	-1.218	664	22
16678	-1.261	1160	38
16683	-1.614	959	19



Food Predictive Analytics

	Q1 2013	Q1 2014	Q1 2015	Q1 2016	Q1 2017	Q1 2018
Number of Routine Inspections	2,863	2,724	2,520	2,506	2,648	2,413
Number of FE w/ Critical Violations	365	415	420	433	484	468
% of FE with Critical Violations	12.7%	15.2%	16.6%	17.28%	19.2%	19.4%
Number of Closures	22	40	37	35	32	43
Closure Rate	.7%	1.4%	1.4%	1.4%	1.2%	1.7%

Recent Program Achievements

- Adopted FDA 2017 Food Code
- Sanitarian standardization
- Pop up license (11/1/2018)
- Increased Income (30%)
- Changed fees based on establishment size
- Increasing staffing capacity
- Increase licensing inspection pass rate from 26% to 72%



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